

2019 HEYTESBURY CHARDONNAY



A selection of the most unique and striking vineyard plots, recognised for its innovative winemaking, al dente ripeness and distinguishing 'Heytesbury' character.

TASTING NOTES

APPEARANCE Bright pale deep straw.

NOSE Fine perfumes of floral talc, pink grapefruit, lime blossom and lemongrass tea mingle with exciting savoury limestone and oyster shell complexities reminiscent of the coast. Intriguing notes of classic flint, struck match, candlewax and fresh white leather round out this captivating aroma.

PALATE A strong central line of acidity holds tension in this juicy body of fruit, supported by incredible phenolic powder. Nervy and taut, the pithy feel of flinty stone, lime and pink grapefruit continue to give breath to the long Heytesbury finish.

WINEMAKER COMMENTS

Our most unique small vineyard sections where clone, aspect and soil interplay in such a way to ignite stunning varietal and wild yeast characters. A cool and late harvest season for Chardonnay which saw low yields with immense power and high acidity. Hence, we allowed natural malolactic fermentation to complete 100%. Hand-harvested at 'al dente' ripeness, the whole bunches were pressed and transferred direct to barrel as unclarified juice. The wine was fermented with only natural yeasts from the vineyard and remained in barrel for 9 months with some battonage. With 100% Gingin clone fruit, this wine is a true representation of Heytesbury perfume and structure. A beautifully savoury and complex Chardonnay vintage that is very approachable in its youth, yet will integrate and become even deeper with time.

VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefited greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins in our reds. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour-intensive vintage that resulted in beautiful quality fruit.

VARIETIES

100% Gingin Clone Chardonnay

HARVESTED

Feb - March 2019

PRESSING

100% hand harvested, chilled, whole bunches pressed

JUICE TURBIDITY

High solids (average 500 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French Oak Barrique

MATURATION

French Oak Barrique

61% new, 39% 1-4 year old
9 months

BOTTLED May 2020

TA 6.7g/L **PH** 3.14

MALIC ACID 0.17g/L

RESIDUAL SUGAR 0.87g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING 7 years (fresh)

7+ years for complex, aged
Chardonnay